

WINE SAUCED CHICKEN BREASTS

with **TIW RASPBERRY ISLE[®]**



Ingredients:

8 boneless chicken breast halves

1/2 tsp salt

1/4 tsp pepper

2 tbsp butter

2 tbsp vegetable oil

*1 (12 oz) package frozen unsweetened raspberries or
1 pint fresh raspberries*

1/4 cup Thousand Islands Winery[®] Raspberry Isle[®]

1 garlic clove, crushed

1 tbsp minced parsley

1/4 cup chicken broth

2 tbsp green peppercorns, slightly crushed

Directions:

Sprinkle chicken breasts with salt and pepper. Melt 2 tbsp butter in a large skillet; add oil. Add seasoned chicken; brown on both sides. Mash half of the raspberries through a fine sieve to remove seeds.

In a small bowl, combine strained raspberries, Thousand Islands Winery[®] Raspberry Isle[®], garlic, parsley and broth. Pour over chicken. Cover skillet; cook 15 minutes over medium heat, or until chicken is tender.

Using slotted spoon, place hot chicken on a platter; keep hot. Stir green peppercorns into sauce; remove from heat. Add 1/4 cup butter, 1 or 2 pieces at a time, stirring constantly until butter is blended into sauce.

Immediately spoon over hot chicken; garnish with reserved raspberries if desired.

**Mushrooms may be added as desired.*



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